SANDWICH SECRETS

Compliments of the U.S. Bakery

Bakers of *Franz* **Butter-Nut** *Bread*

An Invitation

MANY Oregon people do not know it, but Portland has the finest bakery in the whole Pacific Northwest. It is the U. S. Bakery, the "home" of *Butter-Nut* bread—and you are cordially invited to visit this big scientific and sanitary baking institution.

It is worth seeing—interesting and educational. And come any time at your own convenience. It is not necessary to let us know you are coming. We never need to "brush up" for visitors because cleanliness and sanitation with us means keeping every part of this big plant "brushed up" morning, noon and night.

Bread is one of the most important items of food in everybody's diet. It is an important part of *your* diet, because you are eating bread every day and you eat a great deal of it. And many of us could very well eat even more bread than we do, because there is good reason for calling it "our best food" on account of its economy and its high food value.

It seems like only yesterday when the bread for the biggest populations in the largest cities in America was made "down cellar." Darkness and dirt reigned in those days. As a means of banishing dirt and insuring sanitary methods, leading bakers throughout America moved the bread business up into light, airy and well ventilated quarters.

In this movement for clean and sanitary conditions the U. S. Bakery was a leader and its plant

(Continued on inside back cover page)

Concerning The EARL of SANDWICH

Now the word "*sandwich*" in days of old
(The eighteenth century I am told,)
As commonly used could only mean
"Two slices of bread with meat between.
When the Fourth Earl of Sandwich
became unable
To leave the delights of the
gaming table
Even to dine with his family,
His name passed right into History
For all he had time to eat, I ween,
Were these slices of bread
with meat between.

Since then the sandwich has grown to be
An aristocrat in Society.
A comrade on picnic, drive, or tramp,
A welcome guest in home or camp,
In subtleness of interior
It owns no food as superior.
Take the faithful lettuce,
the worthy cheese,
The goodly cucumber.
or what you please
A hundred delights for the *filling*, but,
For the *bread*, just one choice,
Butter-Nut.

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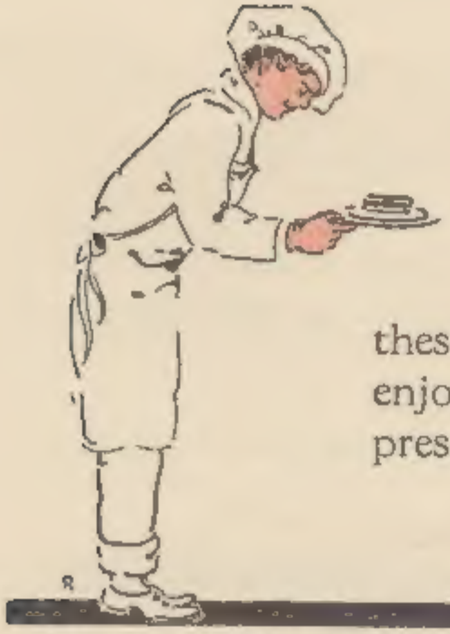
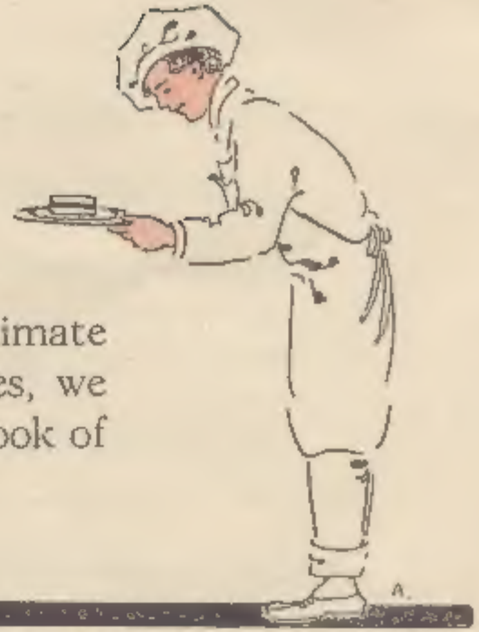
Presentation



THE recipes herein have been collected from many corners, but whether gleaned from kind friends, culled from cook-books, concocted in happy moments, or resurrected from savory memory, these selections have been made with a care to your ultimate enjoyment. Acknowledging indebtedness to many sources, we present to all of our friends who enjoy good eating, this book of

SANDWICH SECRETS



Sandwich Suggestions

Every morsel of the Sandwich should be eatable.

Use a very sharp knife in preparing Sandwiches.

Cream the butter before spreading.

Do not use melted butter

To make superior Sandwich Butter work one cupful of butter in a basin with a wooden spoon until soft. Then add gradually half a cupful of whipped cream. Season with salt and mustard and put in a cool place until desired.

For dainty Sandwiches remove crusts. Cooky cutters may be used for cutting round or fancy shapes. Spread these *after* shaping.

Sandwiches may be kept moist by wrapping in a napkin wrung as dry as possible out of hot water. Wrap Sandwiches for picnics and luncheons in parafine paper.

Fruit Sandwiches should be prepared immediately before serving.

1. Pimento Sandwiches

Cut Butter-Nut bread in one-fourth inch slices. Shape one-half of the slices with a round cutter and spread them with Pimento cheese. With a doughnut cutter (having the same diameter as the round cutter) shape the remaining pieces and place over the spread pieces.

For the filling, drain two canned Pimentoes, dry between towels and force through puree-strainer. Work ¼ of a cup of butter until creamy, add prepared Pimentoes and a few finely chopped Olives. Season with salt. Garnish with stuffed olive.

2. Three-Layer Sandwich

Remove the crusts from the four sides of a loaf. With a long, sharp knife, cut in three slices, lengthwise. Spread two of the slices with butter which has been worked until creamy, and put layers together using one spreading of chicken filling and one spreading of nut filling.

For the chicken filling, chop finely bits of roast chicken and mix with mayonnaise. For the nut filling, chop nuts very fine and moisten with mayonnaise dressing. Fold in cheese cloth, place under a light weight, and when serving time is near, cut in slices and arrange on a plate of crisp lettuce leaves.

3. Date Sandwiches

Stone dates and chop fine. To one cupful of pulp, add one tablespoon of orange juice. Mix well. Sprinkle with a little powdered cinnamon. Spread on thin, evenly buttered slices of Butter-Nut bread.

4. Ripe Olive Sandwiches

Stone ½ cup of ripe olives. Add one sweet, green pepper, seeded and chopped fine. Mix with cream cheese which has been formed into a paste with French dressing. Spread on thin, evenly buttered slices of Butter-Nut bread.

5. Mock Crab

2 tablespoons butter.
4 tablespoons grated cheese.
½ teaspoon each of salt, paprika, and mustard.
1 teaspoon of vinegar and anchovy paste.
1 teaspoon chopped olives.

Cream butter, add other ingredients and mix thoroughly. The anchovy imparts a coral tint, suggesting crab in color and flavor.

6. Cream of Chicken

½ cup finely cut chicken.
1 cup whipped cream.
1 teaspoon gelatine.
Seasoning.

Dissolve gelatine, cool, mix with other ingredients and spread.

7. Banana Sandwiches

Slice bananas very thin. Lay on thin buttered slices of Butter-Nut bread and crisp lettuce leaf. Sprinkle with finely chopped nuts.

8. Marshmallow Sandwiches

With round cooky cutter stamp out slices of Butter-Nut bread. Spread with cream cheese. Place a marshmallow on top and dot with a bit of butter. Place in a piping hot oven just long enough for the marshmallow to puff up. Serve at once.

9. Olive and Cucumber Sandwiches

Mix chopped olives and cucumbers with Neufchatel cheese. Place between two crisp lettuce leaves and buttered slices of Butter-Nut bread.

10. Cupid Sandwiches

Stamp out with cooky cutter, heart shaped pieces of Butter-Nut bread. Spread with Cottage cheese which has been well seasoned and made pink with juice of preserved currants. Before pressing together scatter over each sandwich a small amount of chives, finely cut.

11. Polka Dot Sandwiches

Spread four ¼-inch slices of Butter-Nut bread with cream cheese. On each slice arrange small pieces of Pimento. Wrap in napkin and set away under a weight. When ready to use, cut through perpendicularly. This makes an attractive sandwich, dotted with color.

12. Russian Sandwiches

Chop olives fine. Moisten with mayonnaise. Add finely chopped nuts. Cut bread in thin, narrow strips. Spread half of the strips with above mixture, and the rest with caviar. Press together in pairs.

13. Cucumber Sandwiches

Slice cucumbers very thin. Pour over them a dressing made of olive oil, lemon, salt, and a dash of cayenne pepper. Let stand one hour. Lay slices between thin squares of evenly buttered, Butter-Nut bread. Serve at once.

14. Royal Sandwiches

1 cup of thinly sliced carrots.
1 tablespoon of chopped chives.

Mix with thick mayonnaise, colored gold with curry powder. Place between thin slices of Butter-Nut bread.

15. Boston Sandwiches

Cut thin slices of Butter-Nut bread. Butter evenly. Spread well with finely mashed, Boston baked beans, thinly strewn with mustard pickles.

16. Diamond Sandwiches

(For Card Parties)

Cut thin slices of Butter-Nut bread into pieces size and shape of cards. Make filling of shredded chicken and mayonnaise, well seasoned.

Slice pickled beets. Wipe dry as possible, and cut in diamond or tiny heart shapes, as desired. Garnish just before serving, placing in same position on sandwiches as on cards.

17. Lobster Sandwiches

Mix finely shredded meat of lobster with mayonnaise. Spread on thin buttered slices of Butter-Nut bread. Place leaves (use no stalks) of water cress over lobster mixture. Cover with another slice of Butter-Nut bread and cut in two-inch squares.

18. Cottage Cheese Sandwiches

Spread thin slices of Butter-Nut bread with butter. On crisp lettuce leaf, place fresh cottage cheese and jam. Cover with another slice of Butter-Nut bread and trim evenly.

19. Sardine Sandwiches

Bone and skin one dozen sardines. Rub through seive. Add 1 tablespoonful of whipped cream, pulp of one tomato, and season to taste with salt, pepper, and paprika. Spread between rounds of Butter-Nut bread. In center of each round, force a row of whipped cream, seasoned with salt and sprinkled with paprika.

20. Salmon Sandwiches

Work three tablespoonfuls of butter until creamy. Add gradually, bits of salmon till mixture will hold no more. Season with salt, pepper, paprika, and lemon juice. Spread mixture on thin slices of Butter-Nut bread

21. Picnic Sandwiches

Mix four olives one chopped pepper 2 cups minced chicken or tongue Moisten with a little salad dressing Spread on Butter Nut bread

22. Nut and Cheese Sandwiches

Mix equal parts of grated cheese and English walnut meats Moisten with mayonnaise Season with salt and cayenne Cut slices diagonally.

23. Winsor Sandwiches

Cream 1-3 of a cup of butter, and add one-half cup of finely chopped, cold boiled chicken Season with salt and paprika Spread between thin slices of Butter-Nut bread.

24. Onion Sandwiches

Soak for an hour finely cut Bermuda onions in ice water, well sweetened with sugar, and well salted Drain and mix with slightly sweetened mayonnaise. Spread on round, thinly buttered slices from which crust has been removed.

25. Celery Sandwiches

Grind English walnuts. Mix with equal quantity of celery, chopped extremely fine. Add mayonnaise made with plenty of lemon juice.

26. Phillipine Sandwiches

Mash very ripe bananas with nippy, grated cheese Spread between slices of buttered bread.

27. Egg Sandwiches

Cut hard-boiled eggs in moderately thin slices. Lay between slices of bread cut as thin as possible. Season with salt, pepper and nutmeg

28. Celery and Egg Sandwiches

Boil eggs 25 minutes. Leave in cold water until chilled. Chop fine—run through seive.

1 cup of white, tender celery, very finely cut
2 tablespoons mayonnaise
Spread between thin slices of Butter-Nut bread.

29. Green Pepper Sandwiches

Chop sweet peppers and onion very fine. Mix with mayonnaise Place between thin slices of Butter Nut bread.

30. Tongue Sandwiches

¼ cup chopped boiled ham.
1 cup finely chopped tongue
3 tablespoons melted butter.
3 tablespoons salad oil.
½ teaspoon made mustard.
½ teaspoon paprika
Yolk of one egg.

Mix tongue with ham and stir in butter beaten light with oil, mustard, and paprika. Set in saucepan of boiling water till thoroughly heated. Beat in whipped egg When cold spread on Butter-Nut bread.

31. Meat Sandwiches

Mince, very fine, meat or cold roasted chicken. Put in saucepan with cream enough to soften Add butter salt, and pepper. Work smooth until it looks like paste. Spread between slices of Butter-Nut bread.

32. Dill Sandwiches

Cut thin slices of white meat of chicken. Lay on slices of Butter-Nut bread Over the chicken lay a thin layer of dill pickles Place a second slice of bread in position. Trim off crusts. Cut in triangles.

33. Peanut Sandwiches

Shell peanuts. Remove skins. Crush very fine. Mix to a paste with cream. Add salt to season. Spread on thin, buttered slices of Butter-Nut bread.

34. Chipped Beef Sandwiches

Chipped beef, chopped very fine and mixed with mayonnaise makes a good filling for a picnic sandwich, when used with Butter-Nut bread

35. Green Sandwiches

Toss parsley in onion juice. Sprinkle on very thin, evenly buttered, slices of Butter-Nut bread

36. Sharp Sandwiches

Mix a tablespoonful of Worcestershire sauce with smoothly grated cheese. Spread on buttered slices of Butter-Nut bread.

37. Chicken Sandwiches

Chop cold chicken and one-fourth the quantity of blanched almonds, very fine. Mix to a paste with thick cream Spread on thin, buttered slices of Butter-Nut bread.

38. Holiday Sandwiches

Grind cold boiled ham in food chopper. Add peanut butter, minced sweet pickles and mayonnaise. Spread on thin buttered slices of Butter-Nut bread.

39. Daisy Sandwiches

Mince the yolks of hard-boiled eggs Mix to a paste with cream Season Spread on circles of Butter-Nut bread With a doughnut cutter shape circles of bread to correspond to the spread circle. Fill centers with egg and cream mixture. Garnish with halves of blanched almonds to simulate petals of daisy.

40. Date and Walnut Sandwiches

Grind dates and walnuts with food chopper. Mix with thick cream till right consistency These are good for school lunches, as they will keep nice several hours

41. Chicken Sandwiches

Mince cold boiled chicken very fine Moisten with cream and season Place in pan of boiling hot water and mix to a paste When cool spread on thin slices of Butter-Nut bread cut in fancy shapes.

42. Honey and Nut Sandwiches

Shape and butter slices of Butter-Nut bread. Spread half of the slices lightly with honey, not quite to edge Spread the bottom slices with chopped nuts. Press slices together, and garnish by dipping under part of nut in honey and sticking on top of sandwich.

43. Ripe Olive Sandwiches

Chop olives fine Moisten with mayonnaise Cut bread in thin narrow strips Spread half the slices with chopped nuts Press together in pairs

44. Fig Sandwiches

Chop fine, one cup of figs Cook to a paste with ½ cupful of hot water. Add 1 teaspoonful of lemon juice. Set away to cool. Spread on thin slices of Butter-Nut bread. Dust with finely chopped nuts and press together in pairs.

45. Prune Sandwiches

Stew prunes until very tender. Chop fine and mix with half the quantity of English walnut meats Season with lemon juice and sprinkle with powdered sugar Spread between evenly buttered slices of Butter Nut bread. Cut in triangles

46. Bean Sandwiches

Mash one cupful of cold baked beans to a paste Season with made mustard or finely chopped celery. Spread on thin, buttered slices of Butter-Nut bread.

47. Cinnamon Toast Sandwiches

Toast slices of Butter-Nut bread on one side Butter other side thickly Mix one part of cinnamon to four of sugar Dust mixture over buttered surface, smoothing it with a knife blade Set slices, buttered side up, in oven till butter boils up. Place two slices together to make sandwich

48. Ribbon Sandwiches

Make a filling of cream cheese, colored deeply with currant jelly. Mix with cream to form a thick paste. Spread on slices of Butter-Nut bread, arranged alternately with filling between slices Press together firmly and place under light weight till ready for use. Cut through perpendicularly This makes a colorful sandwich that may be varied with different fillings.

49. Raisin Sandwiches

a. Chop figs and raisins together to form a paste. Mix with lemon juice and powdered sugar to form a paste Spread on thin, buttered slices of Butter-Nut bread

b. Cut large raisins in half with sharp scissors, removing seeds Place close together on buttered slices of Butter Nut bread which has been cut in fancy shapes.

50. Beet Sandwiches

Take dark colored beet root Pass through serve. Spread on thin well buttered slices of Butter-Nut bread, allowing color to show at edge. Trim neatly.

51. Gold Sandwiches

Take the yolks of eggs, well powdered. Mix to a thick paste with cream. Season with pepper and salt. Spread between thin slices of Butter-Nut bread.

52. Raspberry Sandwiches

Take equal parts of banana pulp and crushed red raspberries, mashed with powdered sugar and made to a paste with cream Spread on thin, buttered slices of Butter-Nut bread

53. Banana Sandwiches

Slice bananas thin. Dip in lemon juice. Lay on crisp lettuce leaves between thin slices of Butter-Nut bread.

54. Maraschino Sandwiches

Chop maraschino cherries and nut meats very fine Cut thin slices of Butter-Nut bread in fancy shapes with cooky cutter. Place mixture on buttered slices.

55. Carrot Sandwiches

Grind raw carrots in food chopper. Mix with English walnuts, chopped fine, and mayonnaise salad dressing Spread between thin buttered slices of Butter-Nut bread

56. Fruit Sandwiches

a. Peanut butter mixed with an equal quantity of raisins makes a nutritious and dainty sandwich filling.

b. On thin slices of Butter-Nut bread place a layer of apples, sliced fine, over this, a layer of peanut butter, and a second layer of apples Cover with remaining slices of bread.

57. Strawberry Sandwiches

Slice large, firm strawberries. Lay on very thin slices of Butter Nut bread Sprinkle with cinnamon and powdered sugar. Cover with second slice of bread and serve at once

58. Toasted Cheese Sandwiches

Place thin slices of American cheese, sprinkled with paprika, between buttered triangles of Butter-Nut bread. Toast or brown with a little butter in frying pan. Serve hot.

59. Raw Beef Sandwiches

Scrape raw beef. Spread on thin slices of Butter-Nut bread. Toast sandwiches over coals until well heated.

60. Hot Chicken Sandwiches

Cut bread in slices ¼-inch thick. Spread with creamed butter and lay on thin slices of roast chicken. Sprinkle with a little celery salt. Cover with second slice of bread. Toast on either side and butter the toasted surfaces.

61. Hot Sardine Sandwiches

Toast thin slices of Butter-Nut bread. On half of the buttered slices arrange boned sardines. Cover with thin slices of tomatoes. Cover with the remaining slices. On these sprinkle soft, grated cheese. Add a dash of paprika. Put in oven long enough to melt cheese. Serve at once on lettuce leaves.

62. Bacon Sandwiches

Spread Butter-Nut bread with slices of bacon, cooked in frying pan. On another slice of bread place a layer of cheese, covered with sliced pickles. Press two pieces of bread together. Cut diagonally and toast.

63. Ham Canapis

With biscuit cutter, cut bread in circles. Saute in butter. Pound chopped ham to a paste. Moisten with cream. Spread on fried bread. Dust with cayenne. Sprinkle with grated cheese, and place in a hot oven till well-browned.

64. Cheese Canapis

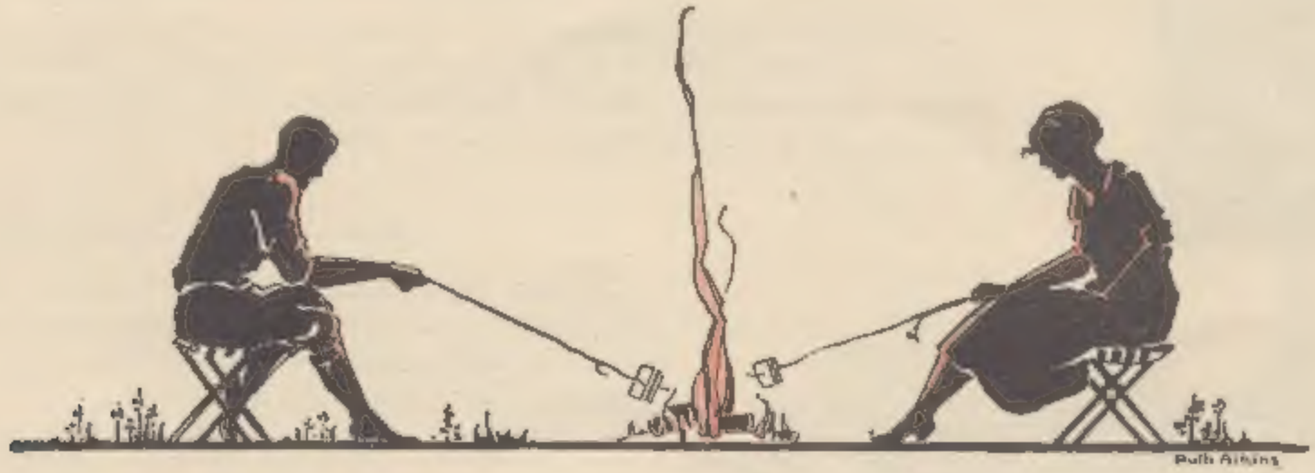
Cut thin slices of Butter-Nut bread into rounds with cooky cutter. Melt butter in frying pan. Saute bread a delicate brown. Mix grated cheese to a smooth paste with mayonnaise and spread each round. Place small stuffed olive in center.

65. Olives and Sardines

Remove bones from sardines. Mash to a paste with mayonnaise. Serve on rounds of sauted Butter-Nut bread, garnished with olives.

66. Oyster Canapis

Select half a dozen large oysters. Chop very fine. Add a small lump of butter or a teaspoonful of fine bread crumbs and one-fourth of a cup of very thick cream. Season with salt and pepper. Let it simmer a few minutes over the fire. Butter slices of Butter-Nut bread. Lay them on a hot platter and pour the mixture over the bread. Serve hot.



SCHMAN PRINTING COMPANY, PORTLAND

(Continued from inside front cover page)

stands without an equal in our Pacific Northwest country today.

Since this is true, is it not right and proper for the public to know something about it?

You should come and see for yourself the scientific machinery and scientific methods used to realize as far as possible the sanitary ideal of "never touched by hands"—and to learn how these scientific methods insure making every day, in spite of variations in raw materials, the same superior loaf known as *Butter-Nut*, with its fine texture, its superior flavor and its high food value.

Many people go into stores and just ask for a loaf of "bread," without stopping to think that there must be differences in breads, just as there are differences in shoes or clothing, or cows or people.

All of us nowadays know more about and give more attention to the purity and sanitation of the foods we eat than was the case a generation ago—and so it is natural that people nowadays should be interested in knowing that the bread they eat is made where cleanliness and sanitation are positively assured and where scientific machinery and methods are provided for making the finest bread that can be made.

U. S. BAKERY

EAST 11TH TO 12TH STREETS — PORTLAND
EAST EVERETT TO FLANDERS — OREGON